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Document Number 40

Entry 39 of 43

File: DWPI

Sep 18, 1981

DERWENT-ACC-NO: 1981-78132D

DERWENT-WEEK: 198143

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TITLE: Opening oyster shells to extract oysters for treatment
 - employing brief thermal shock and vacuum cooling to overcome
 adductor muscle

INVENTOR: THIRODE, R

PATENT-ASSIGNEE: ; GRP OST BRETAGNE SUD[; BRETN], SOC FR EQUIP
 COLLECD[FREQN]

PRIORITY-DATA:

1980FR-0005378

March 11, 1980

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
FR 2477842 A	September 18, 1981	N/A	005	N/A

INT-CL (IPC): A22C 29/04

ABSTRACTED-PUB-NO: FR 2477842A

BASIC-ABSTRACT:

Process and installation are for opening oysters which are to be prepd for eating. The oysters are first washed in bulk and then briefly heated in an oven to administer a thermal shock which relaxes the oysters adductor muscles. The oysters are then transferred into a closed vacuum chamber for rapid cooling and a violent drop in pressure which weakens the adductor muscle. The oysters discharged from the vacuum chamber are easily hinged open and, with shells still attached together they are transferred for further prepn.

The oven temp is pref between 300 and 350 deg and each oyster is carried through the oven in a time of one to one and a half minutes. Time and temp of oven treatment are matched with size of oyster. The oysters are held in the vacuum chamber for a period of several minutes.

Used for opening oyster shells so that oysters can be prepd for eating. Mechanisation reduces labout involvement and prod cost. The shell is not clamped or levered by machine so that broken shell in the prod is not a problem. The oyster flesh is kept at a low temp throughout the process to prevent bacterial growth.

TITLE-TERMS: OPEN OYSTER SHELL EXTRACT OYSTER TREAT EMPLOY
BRIEF THERMAL SHOCK VACUUM COOLING OVERCOME ADDUCT MUSCLE

DERWENT-CLASS: D12

CPI-CODES: D02-A02;

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Document Number 26

Entry 22 of 43

File: DWPI

Dec 9, 1992

DERWENT-ACC-NO: 1993-030348

DERWENT-WEEK: 199304

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TITLE: Processed shellfish prodn. - by applying high
pressure to raw shellfish

PATENT-ASSIGNEE: AOHATA KK[AOHAN]

PRIORITY-DATA:

APPL-NO

1991JP-0127839

APPL-DATE

May 30, 1991

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

JP 04356156 A December 9, 1992 N/A 002 A22C029/04

APPLICATION-DATA:

PUB-NO

APPL-DATE

APPL-NO

APPL-DESCRIPTOR

JP04356156A May 30, 1991 1991JP-0127839 N/A

INT-CL (IPC): A22C 29/04

ABSTRACTED-PUB-NO: JP04356156A

BASIC-ABSTRACT:

Prodn. comprises applying a high pressure to raw
shellfish.USE - Used for making shellfish which are easy to open.

ABSTRACTED-PUB-NO: JP04356156A

EQUIVALENT-ABSTRACTS:

DERWENT-CLASS: D12

CPI-CODES: D02-A02;

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